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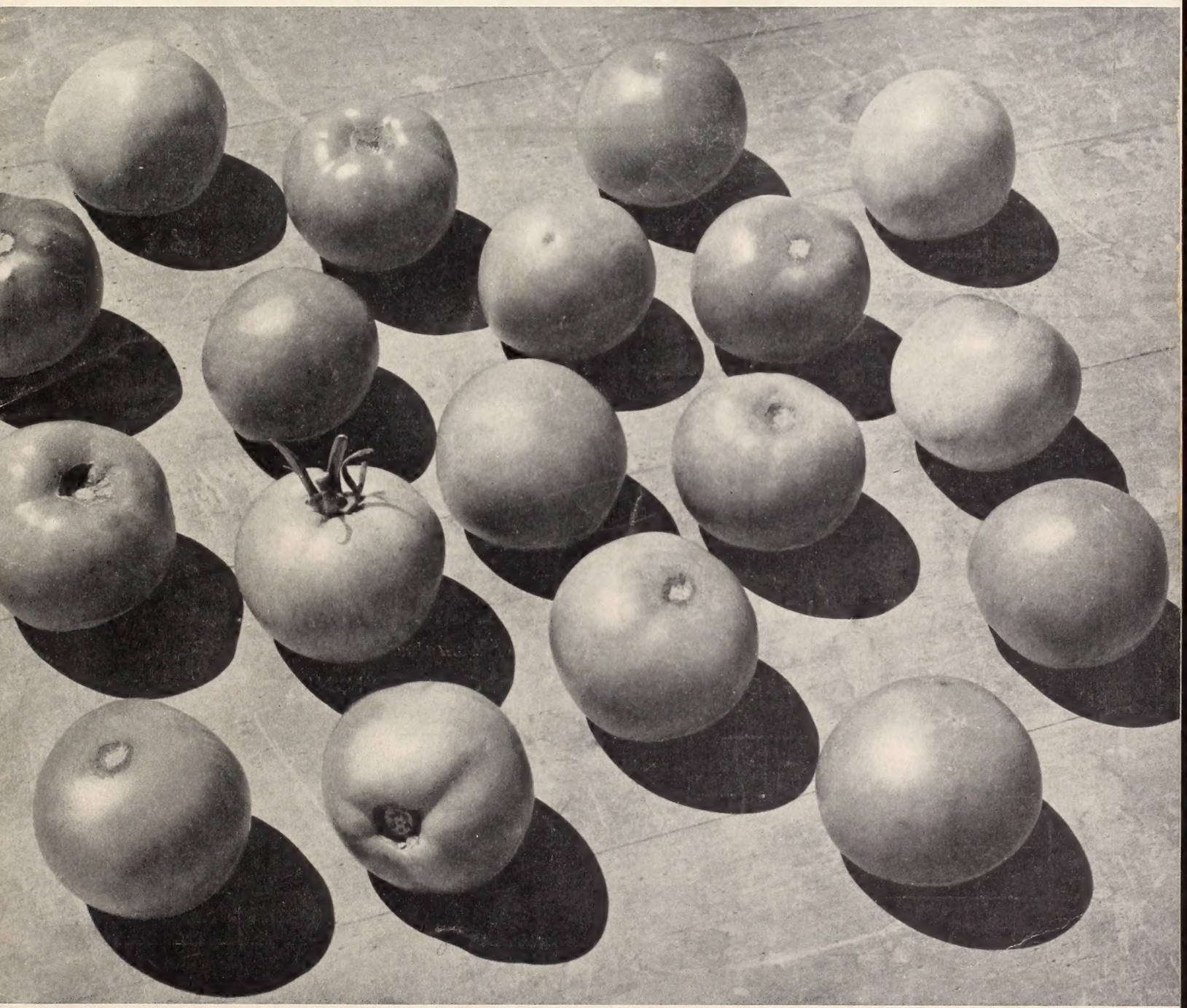
TOMATOES—*by Stokes*



Designed for Selling

The Fine Art of Tomato Breeding

Perfection in anything is a fine art. This holds for the work of the poet, the sculptor, the athlete, the builder of great ships. All are artists. The same eager expectancy is always present as the newly-created thing takes form and beauty and a new mark is set.

A YEAR AGO, our firm, with a record of over a half century as general seedsmen, decided to devote its entire energy to the Number One American vegetable, the Tomato. We are delighted over the decision. The concentration of effort has opened undreamed-of opportunities for study and development. We are beginning to learn how little we knew of our chosen line. At once, we are able to lay out a comprehensive program of research and production. At once we can surround our efforts with safeguards that come only with adequate planning and with thoroughness.

In plant-breeding, even after months of watching, marking, and measuring, one never knows what the progeny will be. The slightest advance in depth-to-width ratios, in solidity, in color intensity, or in production, brings untold advance in the great mirror of Stokesdale—our customers' growing-fields. Thus it is still a deep conviction with us, that it is best to attempt but a few things, focusing great energy on them.

We are sincerely grateful for the encouragement you have given us. In return we can already hold out the hope that marked progress may be expected year by year. We will do our best to inform you of this progress. This Catalog is our talisman for 1937.

BUSINESS FOUNDED IN 1881

FRANCIS C. STOKES & COMPANY, Inc.

Breeders and Growers of Tomatoes

STOKESDALE PROVING GROUNDS, MOORESTOWN, NEW JERSEY

	Lange's Earliana	Valiant	Stokesdale	Bonny Best	Pritchard	Glovel	Grothen's Globe	Rutgers	Master Marglobe	Standard Marglobe
Days to Maturity*.	103	105	108	112	113	116	116	118	118	122
Aver. Weight in ounces	5	6	8	5	5	7	7	8	6	7
Relation Depth-to-Width ..	75%	90%	80%	86%	85%	90%	85%	80%	95%	80%
Approximate Outline										

*These maturity figures have been taken at our Stokesdale Proving Grounds. The time will be shortened as much as 30 days for far southern planting and lengthened by 30 days at far northern points.

COPYRIGHT 1937, F. C. S. & CO., INC.

"Dear Land of Home"

Besides recording the growth of one of our contract seed crops of Master Marglobe, these photographs once again prove that a young Tomato field is one of the very beautiful things on this planet. This crop, grown on Highlan Farm, in our own Burlington County, yielded over 10 tons per acre, and received a grading platform figure of 80–18–2—our 1936 top. These photographs, together with a great many others that we publish in this Catalog, were made by Rodman B. Allen, grandson of the late S. L. Allen, inventor of Planet Jr.

This photograph taken June 5, 1936

This photograph taken June 22, 1936

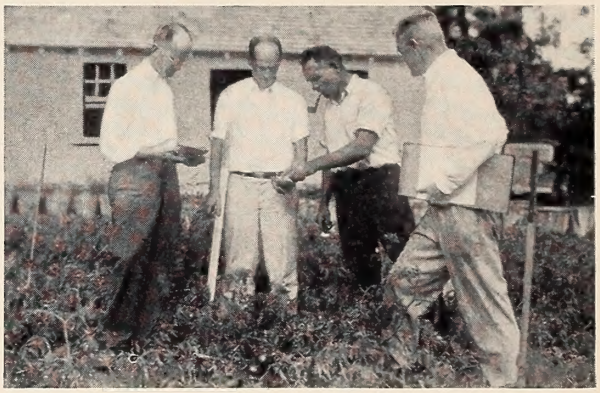
This photograph taken July 15, 1936

Tomato Road

As always, you are cordially invited to enter here. Stokesdale Proving Grounds is at its best in early August.

The Magic of the Necessary Plant

Have We Found It at Last?



Only the Calibrated Totals Will Tell

The Plant

The potentialities here are enormous. They are almost breath-taking in their scope. The choice in the progeny plots will affect production on 50,000 acres three years hence, thus having a marked influence on the American Tomato industry. Under such multiplication, it is not surprising that we take our measurements with the utmost care.

Interiors

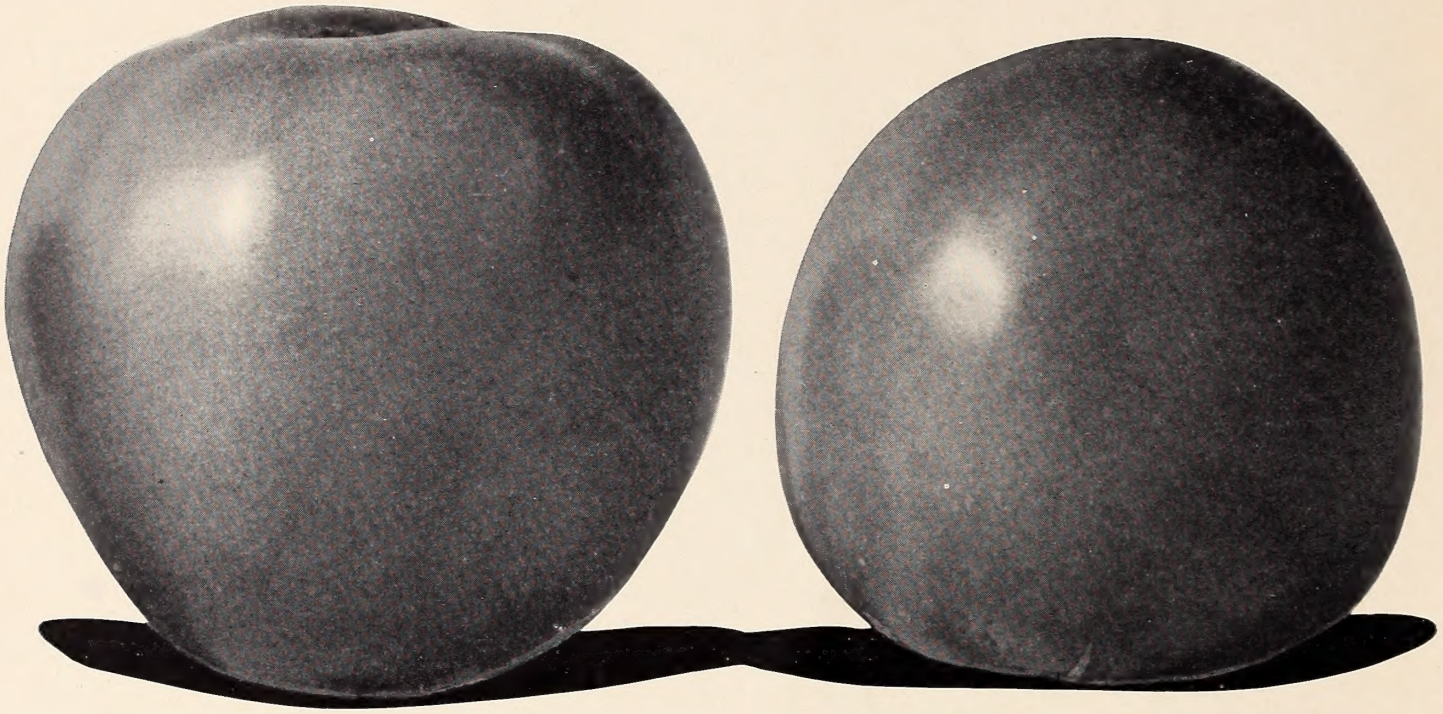
And here we get at the heart of things, for here are flavor, color, solids, vitamins, and minerals; or, by contrast, the lack of them. Study these interiors. The one on the lower left is the ideal we have aimed for in Stokes Master Marglobe.

The Fruit

Our reading of the single plant is completely recorded in a card index system. Measurement by calipers in millimeters must support the field reading. Final acceptance is based on the competitive result in the completed record. Guessing is reduced to a minimum; nearly right doesn't go at Stokesdale.

Valiant — STOKES 1937 INTRODUCTION

A NEW, VERY EARLY, BUT LIGHT-FOLIAGED VARIETY



VALIANT is a word for courage. When you grow this Tomato you will understand why we have given it that name. It is indeed truly courageous. How such a small plant can produce Tomatoes of its size and season is incredible. To us the word valiant is one of the most beautiful in our language. Here again the Tomato matches this beauty. It is extremely well formed; in fact, it approaches Stokes Master Marglobe in perfection and should make a good Tomato for the Green-Wrap Trade.

In season it will mature three days after Earliana and five days ahead of Stokesdale. Therein lies its importance.

The plant of Valiant is unusually restricted. In this particular it approaches Earliana. The leaf is about one-half the size of that of Stokes Master Marglobe. *(We were tempted to call it "Naked Indian" after a tree we once saw in the Tropics.)* Take careful note of this sparseness of foliage. Do not mature it during the extreme heat of midsummer. For winter and spring production in the Far South, for early season production in the North, and for greenhouse production *any time* we strongly recommend it.

Our seed supply is seriously restricted. Probably it will not hold out for the season. If the above description fits in with any part of your production plans, come to us early in the year and give it a fair trial. Keep this in mind: Valiant is a smooth, handsome, modern-type Tomato competing seriously with the main Earliana harvest. Its direct relation to Stokesdale indicates an unusually solid interior.

Valiant will open your season brilliantly, profitably, and on time. You will like it immensely.

Price, Postpaid: Trade pkt. $1; ¼oz. $1.75; ½oz. $3; oz. $5; ¼lb. $17.50

SUMMARY FOR VALIANT:

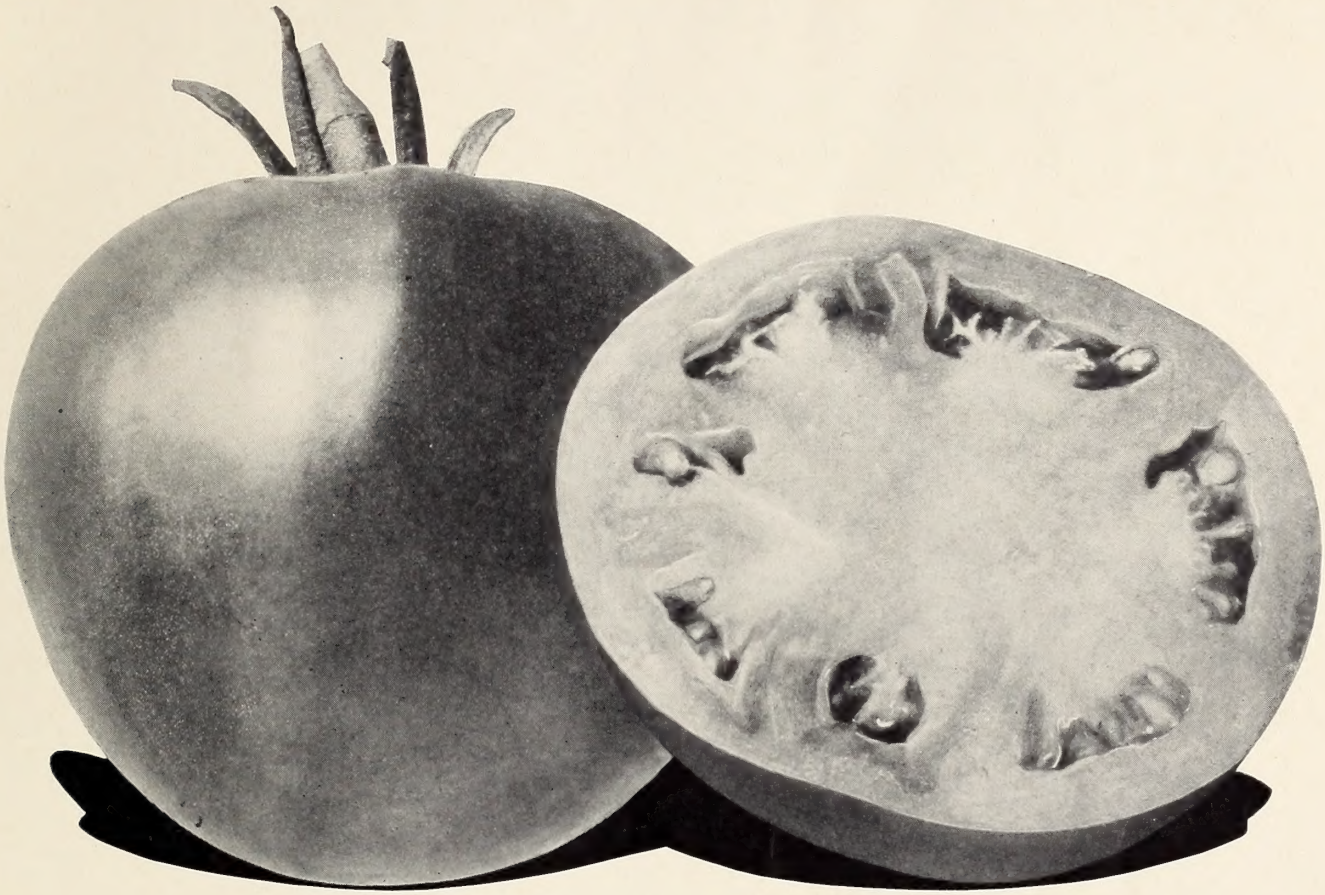
Days to maturity at Stokesdale: 107.
Germination: 95%.
Date of test: December, 1936.
Disinfection: Mercuric Chloride.
Ratio of depth to width: 90%.
Interior: Very solid.
Color: Intense scarlet.
Average weight of fruit: 6 ounces.

SUMMARY FOR STOKESDALE:

Days to maturity at Stokesdale: 112.
Germination: 96% or better.
Date of test: December, 1936.
Disinfection: Mercuric Chloride, 1 to 2,000.
Ratio of depth to width: 80%.
Interior: Remarkably solid.
Color: Intense scarlet. Ripens from inside out.
Average weight of fruit: 8 ounces.

Stokesdale — STOKES 1936 INTRODUCTION

NEW LAST YEAR. EARLIER AND LARGER THAN MARGLOBE



STOKESDALE is proving worthy of its name. Although now only in its fifth generation and requiring at least one more year for final fixing of type, it already has demonstrated its remarkable strength. It will mature with the Bonny Best class, and that means a week to ten days ahead of Marglobe. In size will range two to three ounces larger than Marglobe. It is comparatively free from stem-end crack. What slight cracks do develop are of the concentric type. Its production is remarkable. Like Rutgers, it ripens from the inside out which is helpful on the Government Grading platform. Its rare flavor is a distinct asset.

Because of the unusual heat of July, 1936, we do not have a final judgment on its vine coverage. It did not stand the 145° field temperatures as well as Marglobe. As a result, our Proving-Ground selections have been made toward slightly heavier foliage. *(Obviously too vegetative a growth means much later maturity.)* At the U. S. Department of Agriculture Plant Breeding Station at Beltsville, Md., and in a test-plot in the Northern Neck of Virginia, conducted by the University of Virginia, Stokesdale did not survive in the soils which were heavily infected with Fusarium Wilt. Otherwise, various experiment stations report disease-resistant factors about equal to Marglobe.

Stokesdale is enthusiastically recommended to growers who can profit either by a quick-maturing Tomato, or who, because of high latitude or altitude, must have a Tomato that will ripen in a short season. This, obviously, makes Stokesdale important in our northern-tier states and in Canada, where full crops of Stokes Master Marglobe usually cannot develop. The St. Catharines, Ontario, Trial-Grounds of Stokes Seeds Ltd. gave a convincing demonstration of the importance of Stokesdale for the North. Favorable reports have also come to us from as far South as Florida and Texas. If you did not plant Stokesdale in 1936, we urge that you give it consideration this year. Obviously, no Tomato is suitable to all conditions, but this has made a lot of money for some of our customers. **Price, Postpaid: Trade pkt. 25 cts.; oz. $1; ¼lb. $2.75; lb. $10.**

Stokesdale—1938 Type

Proving-Ground stock for the experts, the premium seekers, and the breeders. This gives you the 1938 model one year in advance. It is one of the most distinguished Tomato types we have ever produced. **Price, Postpaid: Trade pkt. $1; ¼oz. $1.50; ½oz. $2.75; oz. $5.**

Stokes Master Marglobe★

STOKES
1930 INTRODUCTION

THE NO. 1 TOMATO FOR THE GREEN-WRAP TRADE

Stokes Master Marglobe is generally conceded to be one of the great varieties. It is now in its thirteenth generation of selection and has been developed over a nine-year program. Its present wide acceptance comes as a result of the most detailed planning, supported by thoroughness and care in developing these plans. It has required 364 acres—all Government Certified—for the production of our 1937 seed supply. We have never had enough seed.

Almost any good thing is imitated by those who are unwilling to lay their own groundwork. Planters desiring the genuine Stokes Master Marglobe must look for it in our special tamper-proof container which is here illustrated. For your protection, and for the protection of our own heavy investment,—running well into five figures,—the name Stokes Master Marglobe is now guarded by a registered trade-mark.

The 1936 season has further shown the dominant place this variety holds in the industry. At one of the New York Tomato auctions we recently visited, a block of Stokes Master Marglobe sold for the record price of $7.25 per lug. That, of course, is exceptional, but day after day this strain brought the high money. When a variety can make such a showing in the most competitive market in the world, there must be strength behind it.

Stokes Master Marglobe has been bred both as a shipping and as a manufacturing Tomato. Both require heavy production, and that has been our first consideration. No Tomato can now attain full success on the large northern markets unless it has depth and interior solidity. The consumer rightly demands that extra slice, and the tradesman rightly demands keeping quality.

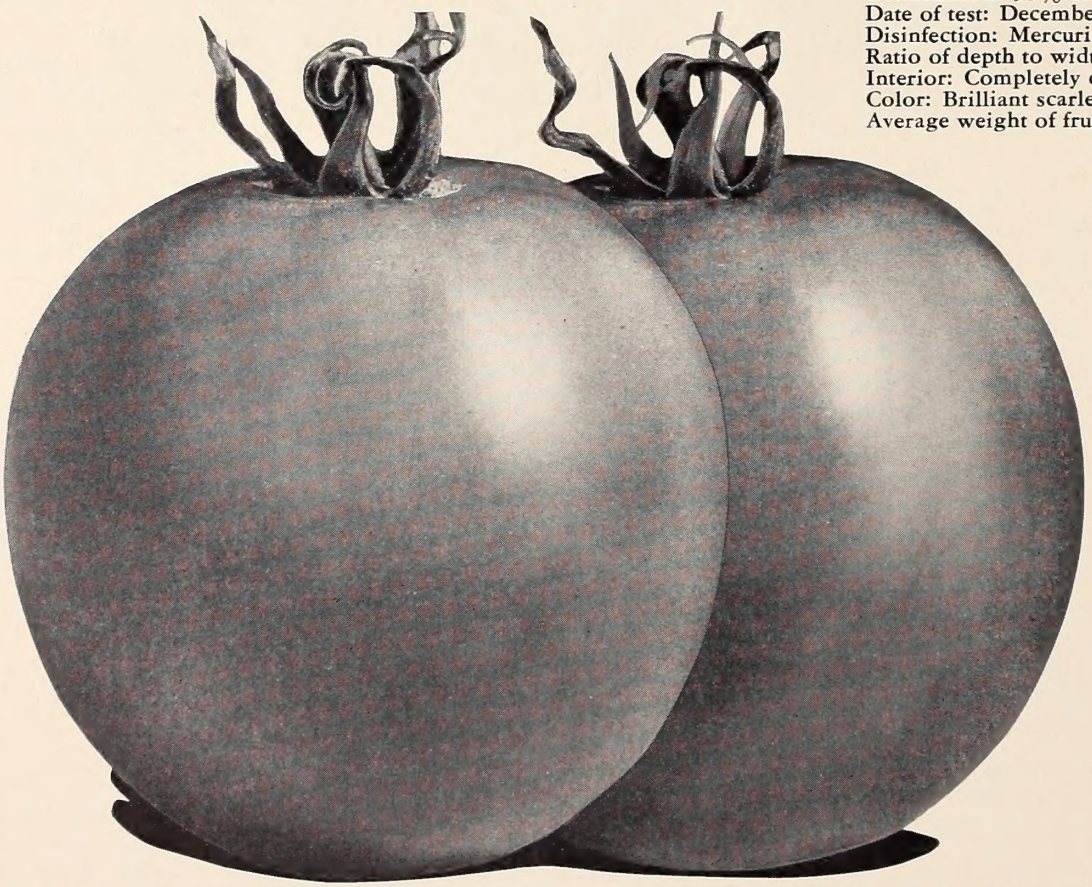
The manufacturer of Tomatoes must have a raw product high in solids, low in mold count, and pleasing in flavor. These are assured in Stokes Master Marglobe by its interior structure, its freedom from blossom-end scar, and a richness of taste that has seldom been equaled. Production figures in excess of 16 tons per acre were attained with the variety in New Jersey in the 1936 crop, this regardless of a loss of at least 2 tons per acre during the July heat-wave.

Price, Postpaid: Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5

SUMMARY:

Trade-Mark Registered. Use of name prohibited to unlicensed firms.
Days to maturity at Stokesdale: 118.
Certified 1936 by N. J. Dept. of Agric.
Germination: 95% or better.
Date of test: December, 1936.
Disinfection: Mercuric Chloride, 1 to 2,000.
Ratio of depth to width: 95%.
Interior: Completely coreless, heavy in solids.
Color: Brilliant scarlet when ripe.
Average weight of fruit: 6 ounces.

A GRAND TOMATO



For sheer beauty, for perfection of form, and for that "extra slice," we know of no variety that can equal Stokes Master Marglobe, now in its thirteenth plant generation. See also front and back covers.

BEWARE OF SUBSTITUTES

Stokes Master Marglobe is sold only in this package.

★ TRADE-MARK REGISTERED

Greenhouse Forcing Strain No. 6-87

A SELECTION OUT OF STOKES MASTER MARGLOBE

(STOKES 1935 INTRODUCTION)

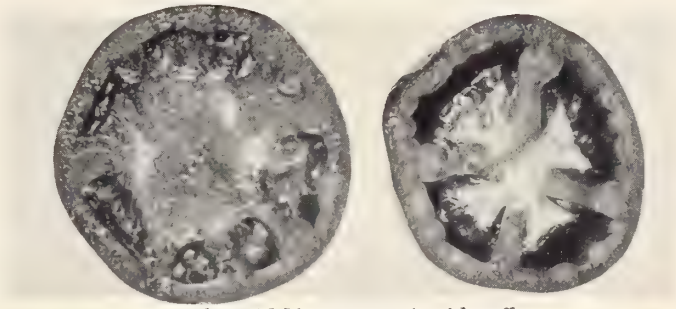
STRAIN No. 6–87 is a refined type of Stokes Master Marglobe, averaging 5 ounces per fruit. An increasing number of our customers report marked success with this strain under glass. There are three definite points in its favor: *(1)* It is an easy setting, and therefore, heavy producing variety. *(2)* It develops fruit of a size that is popular with the housewife in winter. *(3)* The interior Master structure is ideal for salads.

Place at a distance of 18 inches in the bench and prune to one runner. Under normal conditions of temperature, sunlight, and fertilization, production of from 10 to 12 pounds per plant is not unusual. All of this seed has been produced on our Stokesdale Proving Grounds. **Price, Postpaid: Trade pkt. $1; ¼oz. $1.75; ½oz. $3; oz. $5; ¼lb. $17.50.**

WE SEAL IN ALL THE GOODNESS

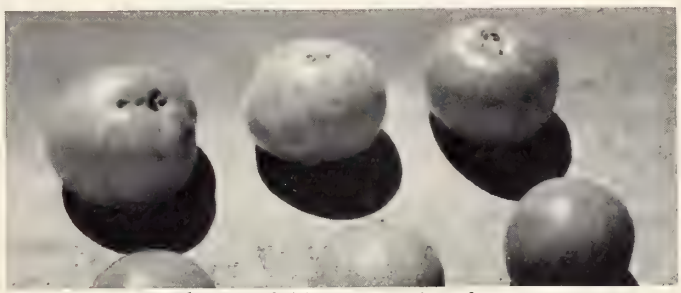
Here is the new tamper-proof package for Stokes Master Marglobe—a final protection to the planter. Both the name and the label are protected by copyright.

PACK "U. S. NO. 1" QUALITY



Pack solid Tomatoes. Avoid puffs.

Pack perfect Tomatoes. Avoid cracks.



Pack smooth Tomatoes. Avoid scars.

Pack deep Tomatoes. Avoid flats.

Pack 6 x 6 Tomatoes. Avoid gems.
Start right. Plant Stokes Master Marglobe.

Grothen's Globe

GROTHEN'S
1932 ORIGINATION

A SINGLE PLANT DEVELOPMENT OUT OF BREAK O'DAY

THIS Tomato has made many friends, especially on the lower east coast of Florida where the trade required a larger Tomato than apparently was available under their conditions for Marglobe. Grothen's Globe has been particularly profitable there for the fall crop. Although, generally speaking, it has nowhere near the perfection of form of Stokes Master Marglobe, the size factor has been greatly in its favor, and many of the larger growers have found Grothen's Globe to be very profitable. In season it is slightly earlier than Marglobe. Its vine-growth is distinctly more open.

The stock we offer has been grown in Pennsylvania and has been certified by the Pennsylvania State Department of Agriculture. We look on it as the best available type of Grothen's Globe.

Price, Postpaid: Trade pkt. 15 cts.; oz. 40 cts.; ¼lb. $1.50; lb. $5

SUMMARY:

Days to maturity at Stokesdale: 116.
Certified by Pa. Dept. of Agric.
Germination: 90%.
Date of test: December, 1936.
Ratio of depth to width: 85%.
Interior solidity: Quite good.
Color: Brilliant scarlet when ripe.
Average weight of fruit: 7 ounces.

GROTHEN'S GLOBE

Glovel

U. S. DEPT. OF AGRICULTURE
1936 INTRODUCTION

A PROMISING PINK-FRUITED TOMATO OF THE MARGLOBE TYPE

Glovel has been developed from the same F. J. Pritchard cross of Livingston's Globe × Marvel, which was the Marglobe parentage. Glovel has been perfected by Mr. William S. Porte, of the Bureau of Plant Industry, following out one of the pink lines instead of scarlet. The present result is a Tomato slightly earlier than Marglobe, with a slightly more open vine and with, perhaps, even greater disease-resistance. Some growers have reported Glovel to be slightly larger than Marglobe and a little heavier yielder. It is new to most of the trade and has, as yet, not had wide acceptance. The stock we offer has been grown in Pennsylvania and certified by the Pennsylvania State Department of Agriculture. It is a pure type of Glovel and one which can be very highly recommended.

The average resistance of firm, ripe Glovel fruits to crushing stresses was 13.4 pounds, slightly higher than for Marglobe. Glovel developed color in storage at 70° F. on ratio of 72% as against 49% for Marglobe at end of one week.

Price, Postpaid: Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.75; lb. $6

SUMMARY:

Days to maturity at Stokesdale: 116.
Certified by Pa. Dept. of Agric.
Germination: 90%.
Date of test: December, 1936.
Ratio of depth to width: 90%.
Interior: Coreless, heavy in solidity.
Disease-resistance: Very high.
Color: Pink.
Average weight of fruit: 7 ounces.

This photo of Glovel through courtesy of I. N. Glick & Sons

Pritchard

U. S. DEPT. OF AGRICULTURE
1931 INTRODUCTION

THE LAST ORIGINATION OF A GREAT PLANT BREEDER

PRITCHARD

WE HAVE a wholesome respect for the Pritchard Tomato. Under certain growing conditions, this variety far outyields all others. This particularly applies to New York and to New England where Marglobe ordinarily does not ripen a full crop. In maturity, Pritchard will average five days ahead of Marglobe.

Pritchard, a Marglobe × Cooper's Special hybrid, originally introduced by the U. S. Department of Agriculture as Scarlet Topper, was officially renamed by the Department to honor its originator, the late Dr. Fred J. Pritchard. His originations in wilt-resistant types have had a vast influence on Tomato production in the United States.

Pritchard is a plant of the determinate growth type and because of this it is highly desirable to feed it heavily in order to develop as heavy vine as possible. We recommend that ammonia in some available form should be applied before the fruits develop. Reasonable vine protection is very desirable. **Price, Postpaid: Trade pkt. 10 cts.; oz. 35 cts.; ¼lb. $1.25; lb. $4.**

SUMMARY:

Days to maturity at Stokesdale: 113.
Germination: 85%, or better.
Date of test: December, 1936.
Disease-resistance: High.
Ratio of depth to width: 85%.
Interior: Solid.
Color: Scarlet when ripe.
Average weight of fruit: 5 ozs.

Rutgers

N. J. EXPERIMENT STATION'S
1935 INTRODUCTION

THIS CANNERY VARIETY IS ENJOYING WIDE ACCEPTANCE

Rutgers is a Marglobe × J. T. D. hybrid. The original cross was made by Campbell Soup Company and later developed by Professor Schermerhorn, of the New Jersey Experiment Station. It is now in its seventh generation of selection, and the type is well fixed. Its habit of ripening from the inside out has proved an asset, especially in the manufacture of Tomato specialties—juice, soup, catsup, etc. This is on account of its high color values. Some of our Green-Wrap customers have reported success with Rutgers. Primarily, we look on it as a variety for manufacture.

Rutgers shares the same season as Marglobe, but is distinctly larger than that variety. When overfed, Rutgers will develop a heavy vegetative growth often resulting in over-grown, rough fruit. This can be controlled by withholding nitrates in the fertilizer application. The vine-growth is erect and vigorous and the plant highly wilt-resistant. **Price, Postpaid: Trade pkt. 10 cts.; oz. 35 cts.; ¼lb. $1; lb. $3.50.**

SUMMARY:

Days to maturity at Stokesdale: 118.
Certified 1936 by N. J. Dept. of Agric.
Germination: 92% or better.
Date of test: December, 1936.
Ratio of depth to width: 80%.
Interior: Solid.
Color: Intense scarlet. Ripens from inside out.
Average weight of fruit: 8 ounces.

This photo of Rutgers through courtesy of Prof. Schermerhorn

Lange's Earliana

1933 STOKES INTRODUCTION

ITS WIDE ACCEPTANCE IS DUE TO HEAVY CROWN-SET

SUMMARY:

Days to maturity at Stokesdale: 105.
Germination: 95% or better.
Date of test: December, 1936.
Disinfection: Mercuric Chloride, 1 to 2,000.
Ratio of depth to width: 75%.
Interior: Open.
Color: Light scarlet when ripe.
Average weight of fruit: 5 ounces.

SPARKS' EARLIANA was introduced by Johnson & Stokes, our honored forebears, in 1900. For over 30 years this variety has held a respected position as the leader of the extra-early class. Some five years ago our Gloucester County neighbor, Mr. Ernest Lange, found a plant in his Earliana field which had developed an unusually heavy crown setting. Mr. Lange saved this seed, and, after making further selections, sold the introductory rights to our Company.

The unusual success of the variety is obviously due to the fact that fully half of the crop is available during the first 10 days of harvest. The photograph below tells the story better than we can. This crop was set out in Gloucester County, New Jersey, the first week in May. The first ripe Tomato was gathered on June 17. The first five baskets were gathered on June 22, and thereafter 50 to 100 baskets were gathered daily. It is not at all uncommon for the crown-set to carry 6 to 12 fully developed fruits. Lange's Earliana is still an Earliana. It nevertheless is a fine representative of its class.

Price, Postpaid: Trade pkt. 15 cts.; ½oz. 40 cts.; oz. 75 cts.; ¼lb. $2.75; lb. $10

STOKES TOMATO INTRODUCTIONS

Atlantic Prize	1889	Master Marglobe	1930
Spark's Earliana	1900	Stokesdale	1936
Bonny Best	1908	Valiant	1937

The Lange Strain of Earliana has consistently topped the market in the Swedesboro, N. J., area for the past four years.

Bonny Best-Stokes

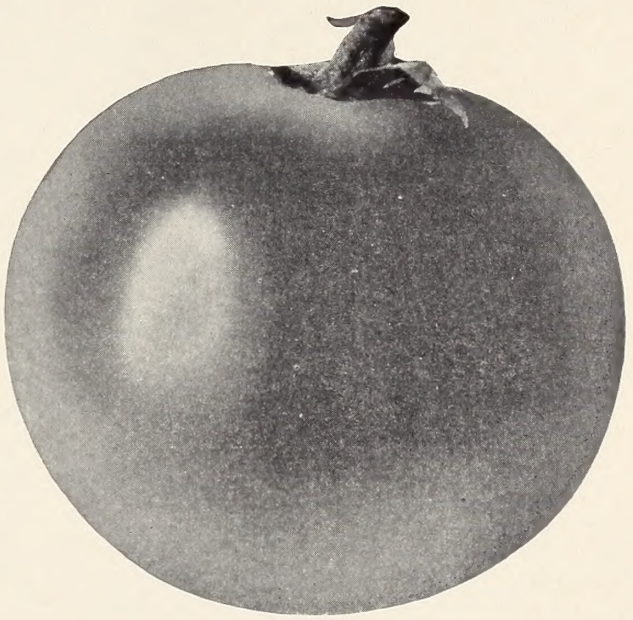
STOKES
1908 INTRODUCTION

THE ORIGINAL TYPE AS INTRODUCED BY WALTER P. STOKES

IN 1908, when Walter P. Stokes introduced Bonny Best, it promptly found a place of importance as it was a distinct improvement over the older Chalk's Jewel in both earliness and depth. Bonny Best held its place staunchly until about 1925 when the more modern and more disease-resistant Marglobe began to be widely accepted. From that time its acreage fell off, except in the North where its type still predominates over all other sorts, and where the loss from Fusarium Wilt is about at the zero point.

We are very fortunate in being able to offer this present strain. Bonny Best-Stokes is an almost exact replica of the original introduction of twenty-nine years ago. In our opinion, it may lead to a definite revival of the variety. What we offer here is a Tomato earlier, deeper, and smoother, with thick walls which are remarkably free from cracks. The color and the flavor are of the fine old Bonny type. The average weight—five ounces—is distinctly larger than most strains of Bonny in recent years.

Price, Postpaid: Trade pkt. 10 cts.; oz. 35 cts.; ¼lb. $1.25; lb. $4



BONNY BEST-STOKES

SUMMARY:

Days to maturity at Stokesdale: 112.
Germination: 90% or better.
Date of test: December, 1936.
Ratio of depth to width: 86%.
Interior: Remarkably solid.
Resistance to Fusarium Wilt: Slight.
Color: Brilliant scarlet.
Average weight of fruit: 5 ounces.

Bonny Best-Stokes

SPECIAL GREENHOUSE STRAIN

This seed, grown in the North and saved with the greatest care by our own men, represents what to us is the finest stock of Bonny Best we have ever known. The type is large, round, solid, and very productive. Except on Fusarium-infected soils, it will make a very profitable type for the greenhouse. It supersedes our Super-Standard Bonny Best.

Price, Postpaid: Trade pkt. $1; ¼oz. $1.75; ½oz. $2.75; oz. $5; ¼lb. $17.50

This vigorous seed-field of Special Greenhouse Strain of Bonny Best-Stokes performed brilliantly. We have never seen quality to equal it. This photo taken in Wayne Co., N. Y., September, 1936.

Other Varieties

BREAK O'DAY

Days to maturity at Stokesdale: 112. Introduced by: U. S. Dept. of Agric. Average weight: 8 ounces. Color: Orange-red, easily sunburned. Ratio of depth to width: 85%. Disease-resistance: Good. Vine coverage: Only fair. Place in production: Early market. **Price, Postpaid: Trade pkt. 10 cts.; oz. 35 cts.; ¼lb. $1; lb. $3.50.**

NYSTATE

Days to maturity at Stokesdale: 115. Originated by: Geneva *(N. Y.)* Experiment Station. Average weight: 5 ounces. Color: Scarlet. Ratio of depth to width: 80%. Vine coverage: Light. Has been developed for New York State conditions—for both market and manufacturing. **Price, Postpaid: Trade pkt. 15 cts.; oz. 60 cts.; ¼lb. $2; lb. $7.**

JOHN BAER (Geneva Strain)

Days to maturity at Stokesdale: 115. Originated by: Geneva *(N. Y.)* Experiment Station, as larger and heavier strain of John Baer type. Average weight: 5 ounces. Color: Scarlet. Ratio of depth to width: 80%. Vine coverage: Good. Especially recommended for New York and New England. We have saved this stock in northern New York. **Price, Postpaid: Trade pkt. 10 cts.; oz. 30 cts.; ¼lb. 85 cts.; lb. $3.**

LIVINGSTON'S GLOBE

Days to maturity at Stokesdale: 116. Introduced by: Livingston, 1905, and still an important shipping strain. Average weight: 6 ounces. Color: Pink. Ratio of depth to width: 82%. Vine coverage: Good but open. It is not wilt-resistant. Although largely replaced by Marglobe types, handsome profits are still made from Globe. **Price, Postpaid: Trade pkt. 10 cts.; oz. 40 cts.; ¼lb. $1.10; lb. $4.**

GULF STATE MARKET

Days to maturity at Stokesdale: 116. Introduced by: Ferry. Has wide acceptance in Texas, Louisiana, and Missouri. Very similar to Globe, but apparently is freer from stem-crack. Average weight: 6 ounces. Ratio of depth to width: 82%. Not wilt-resistant. Vine coverage: Good but open. **Price, Postpaid: Trade pkt. 10 cts.; oz. 40 cts.; ¼lb. $1.10; lb. $4.**

STANDARD MARGLOBE

Days to maturity at Stokesdale: 122. Introduced by: U. S. Dept. of Agric.,1925. The most widely grown variety in the United States and the most important of Dr. F. J. Pritchard's originations. Color: Scarlet. Highly wilt-resistant. Average weight: 7 ounces. Ratio of depth to width: 80%. Four days later than Stokes Master Marglobe. Larger and flatter. Vine coverage: Heavy. **Price, Postpaid: Trade pkt. 10 cts.; oz. 25 cts.; ¼lb. 75 cts.; lb. $2.50.**

GREATER BALTIMORE

Days to maturity at Stokesdale: 125. Introduced by: Bolgiano, of Baltimore, as earlier and deeper Stone. Largely used for manufacturing. Ratio of depth to width: 75%—too flat for market. Average weight: 8 ounces. Not disease-resistant. Does best on limestone soils. Color: Scarlet. Vine coverage: Good. **Price, Postpaid: Trade pkt. 10 cts.; oz. 25 cts.; ¼lb. 75 cts.; lb. $2.50.**

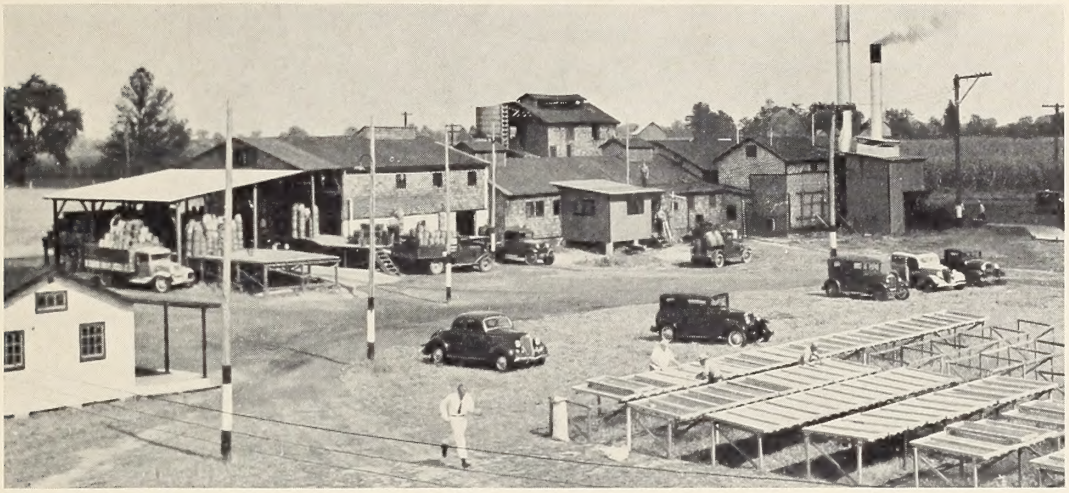
STONE

Days to maturity at Stokesdale: 130. Introduced by: Livingston in 1889, but still usually sold as New Stone. Vine heavier than Baltimore *(often too heavy)*. Not wilt-resistant. Very slow in maturity—requires long season. Ratio of depth to width: 75%. Often develops blossom-end scars. Present use almost solidly for manufacturing. **Price, Postpaid: Trade pkt. 10 cts.; oz. 25 cts.; ¼lb. 75 cts.; lb. $2.50.**

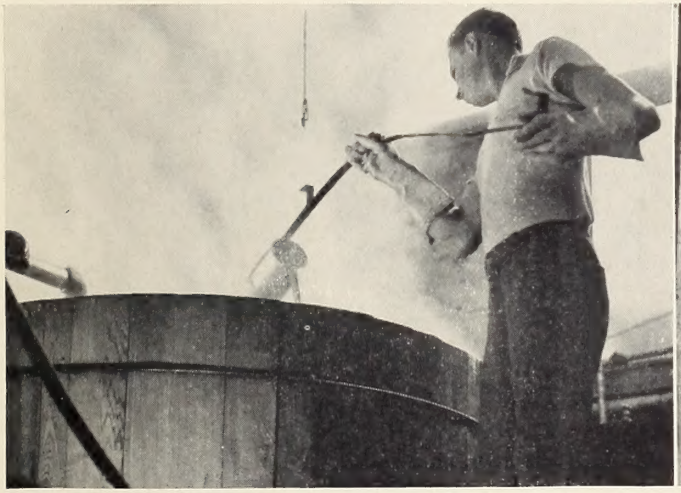
Weather-Beaten.

Weather permitting, we still prefer sun-drying of our seed. It is placed on these racks for drying and rubbing, immediately after receiving its disinfecting bath in bichloride of mercury *(1 to 2,000)*. The loyalty of our company workers is our greatest asset. We have no more devoted men on our force than the three shown here.

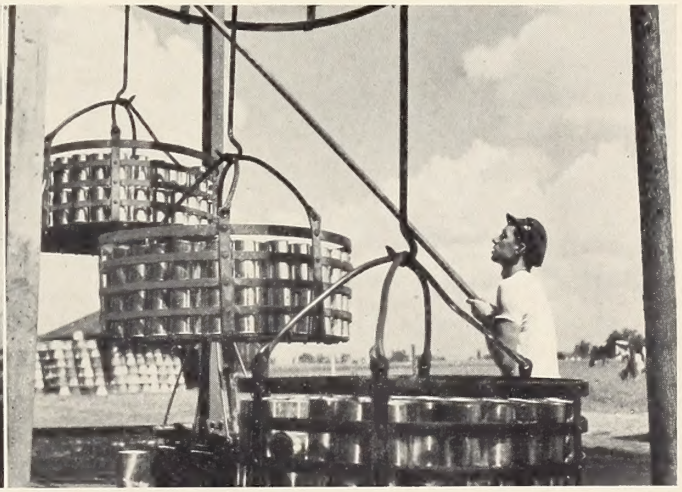
Stokes Tomato Juice is Made Here



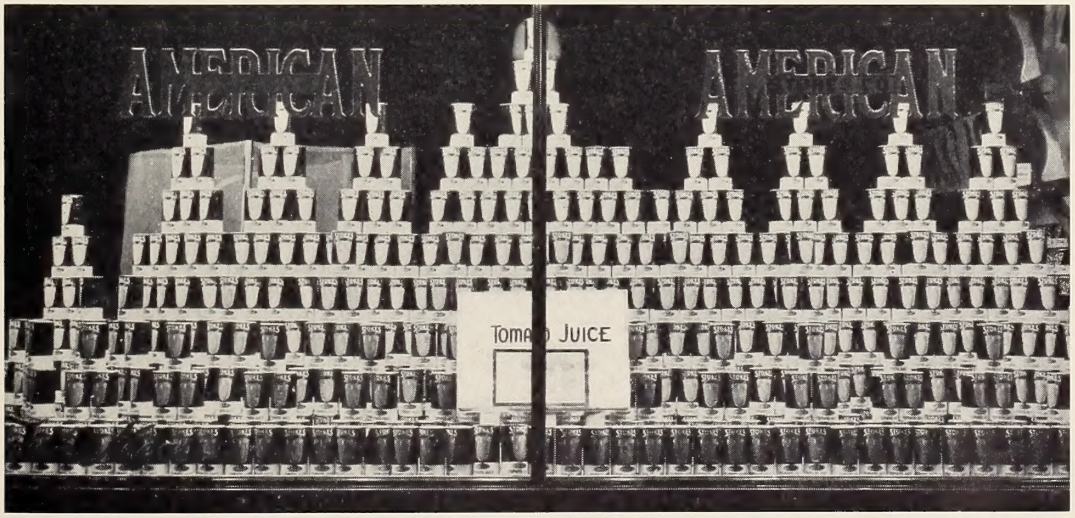
Our Vincentown Plant will handle the product of 600 pedigreed acres of Stokes Master Marglobe in 1937. No other variety will go through the Plant. The entire acreage will be inspected for Government Certification, the tonnage is accepted on Government Grade and the Plant is under constant Government Inspection. Too much Government in business? No. We like it. You are invited to make your own inspection, too. August is the best month.



Constant sampling in the cook-room insures a uniform product.



Eight o'clock Tomatoes are canned, cooked, cooled, labeled, boxed, and sometimes shipped by nine o'clock.



Stokes Tomato Juice, like its twin brother, Stokes Tomato Seed, is a quality product, and is making a host of new friends each season. The 1936 pack is already completely sold.

TOMATOES—*by Stokes*

For 56 Years